

Mary Wise

menu and shopping guide

For the Cooky Jar

If you have youngsters in your home, then you have a time keeping the cooky jar filled. Here are two new cookies for your files:

HUCK FINN OATMEAL COOKIES

- 1 tub (1 cup) soft-type margarine
- 2 cups firmly packed brown sugar
- 2 eggs
- 1 tsp. vanilla
- 1 1/4 cups unsifted all-purpose flour
- 1 tsp. soda
- 1 tsp. cinnamon
- 1/2 tsp. salt
- 3 cups quick-cooking oats
- 1 cup raisins or chopped nuts

Measure all ingredients into mixing bowl. Beat at low speed or electric mixer or mix by hand until well blended. Drop by heaping teaspoons 2 inches apart on ungreased baking sheet. Bake at 350 degrees 12 to 15 minutes. Remove immediately from baking sheets and cool. Yield: 3-4 doz.



QUICK AND EASY is the word on these cookies. Simply put all the ingredients into one bowl, mix, and bake! Left, Nugget Bars; right, Huck Finn Oatmeal Cookies.

NUGGET BARS

- 1 tub (1 cup) soft-type margarine
- 1 1/4 cups firmly packed light brown sugar
- 2 eggs
- 1 tsp. vanilla
- 2 cups all-purpose or instant-type flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1 cup chopped nuts, divided
- 1 6-oz. pkg. (1 cup) semi-sweetened chocolate pieces, divided

Put all ingredients except nuts and chocolate in large mixing bowl. Mix on lowest speed of mixer or by hand just until well blended, scraping side and bottom of bowl constantly. Stir in half of the nuts and chocolate pieces. Coat a 15x10x1-inch baking pan or two 9x9x2-inch baking pans with margarine. Spread dough evenly in pan. Sprinkle top with remaining nuts and chocolate pieces. Bake at 350 degrees 20 to 25 minutes. Cool. Cut in bars approximately 1 1/2x2 1/2 inches.

'Favorite Pies' Subject for New Recipe Contest

If your favorite pie recipe is selected by judges as a winner in this month's Mary Wise Recipe of the Month Contest, then you may be the recipient of a \$20 merchandise order from any grocery store advertising in this newspaper.

Subject this time is "My Favorite Pie Recipe." Send your recipe (one entry per envelope please) to Mary Wise, care of this newspaper. Anyone may enter except employees of this paper. All entries must be post-marked no later than Oct. 9.

Prizewinner Here

Helen Niemerski's "Orange-Caramel" cookies have been judged as the best among the entries in the Mary Wise "My Favorite Cooky" contest. The cookies are easy to make but unusual in ingredients. The contest winner receives a \$20 grocery order as her prize.

Here is the prize winner along with one of the runners-up.

ORANGE CARAMEL COOKIES

- 1 1/2 cups brown sugar (packed)
- 2 eggs
- 1 1/2 cup flour
- 1/2 cup cut-up fresh orange slices with white skin left on
- Dash of salt
- 1/2 cup chopped pecans

Heat oven to 350. Beat sugar and eggs 3 minutes, at high speed on mixer. Stir in flour. Add salt. Fold in orange pieces and pecans. Spread thin in greased jelly roll pan, 15 1/2x10 1/2x1". Bake 30 to 35 minutes.

While warm spread with this glaze: Grated rind of 1 orange, 1/2 cup sifted confectioners' sugar, 2 tbs. cream.

Makes 50 2x1 1/2" bars.

GRANDMA'S HOLIDAY COOKIES

- 1 10 oz. pkg. pitted dates
- 1 cup pecans
- 1/2 cup Brazil nuts
- 1/2 cup filberts or almonds
- 1/2 cup candied pineapple
- 1/2 cup candied cherries
- 1/2 cup butter or margarine
- 1 cup sugar
- 1 egg
- 1 tsp. salt
- 1/2 tsp. cinnamon
- 1 cup sifted flour
- 1/2 tsp. soda
- 3 tbs. fruit juice.



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Spartans Speak

By Terry Dorn

I've been at South High for three years, and never have I witnessed as much spirit as the night that we clobbered Long Beach Jordan on our football field. The pep rallies are even getting more reaction. At last Friday's game there was a rooters-

100 Leaders Will Discuss Job Courses

Approximately 100 industrial leaders will meet at El Camino College Oct. 12, as a general advisory committee for the Division of Industry and Technology, according to Horace W. Bates, dean of the division.

The meeting is designed to give industrial leaders and experts on the committee an opportunity to advise EC instructors and administrators on course offerings within the division.

This general committee is made up of 16 occupational field committees which meet individually with representatives of the college throughout the year.

Items to be discussed include revision of courses and course content, development of new curriculum, suitability and availability of necessary equipment, placement of students and recommendation of possible instructional personnel.

Dr. G. Theodore Elmgreen Jr., coordinator of industry and technology, is in charge of the planning for the meeting.

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bus safari to El Segundo. This coming Friday, South will meet Santa Monica on their field. Let's pray for another victory!

A "Spirit Flag" was awarded at our last pep rally to the most enthusiastic class. It so happens that it turned out to be the mighty seniors. To symbolize their victory at the rally, a miniature senior flag has been raised every morning alongside of good Old Glory. Don Carlson, the new freshman class president, swears that at our next pep rally the freshmen will overtake the seniors and win the spirit flag. It will be hard to top the seniors with their enormous vocal cords.

The cross-country team met Inglewood at Centinela Park last Friday afternoon. Those Spartan road runners cannot be stopped.

TRYOUTS FOR the Senior Class Play, "The Glass Menagerie," were held last week. There were only four parts, so the competition was fierce. Rob Atha will play the part of Tom, Jacques Bromm will play the part of Laura, Karen Rassmussen will play the part of Amanda, and Mike Lewis will play the part of Jim.

Boys' League has come up with another brilliant idea, as usual. All the active members will be buying Boys' League jackets with the Spartan emblem. The jacket colors will be green, gold, and beige.

LEO DE BEVER is our Foreign Exchange Student from Helmond, Netherlands. He finds many similarities between America and his country. He is a very capable student here and is currently taking sociology, U. S. History, United States Government, journalism, and Senior

English. Leo speak English see all you parents at South 7:30 p.m. You can meet all fluently and is making many High to follow your son's or your kid's teachers. After- daughter's daily schedule, wards you can have refresh- Next Wednesday, I hope to Back-to-School Night starts at ments in the cafeteria.

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